



Welcome to our house on the lake. If you are staying with us, make sure you take advantage of a tour of our beautiful, regenerative Dairy Flat Farm – just down the road. Our menu always includes much of what has been harvested in the past 24 hours. The current picking list includes - plenty of leafy greens, heirloom tomatoes, beetroot, garlic, peas, broad beans, radishes, zucchini & summer squash, kohlrabi, rhubarb and a multitude of herbs and edible flowers.

On our four-course menu, one dish in every course is labelled “The Art of the Vegetable” as a tribute to how much inspiration our beautiful produce offers us. Our sourdough and breakfast pastries are also baked daily at our farm bakehouse. Much of our other produce is sourced from amongst Australia’s best, some of whom are local. As always, sustainability and best animal husbandry practices are important in choosing our supplier relationships.

ALLA WOLF-TASKER AM | CULINARY DIRECTOR LAKE HOUSE & DAIRY FLAT FARM

- ONE** THE ART OF THE VEGETABLE – HEIRLOOM TOMATOES, GRILLED PEACH ‘VIERGE’, TOMATO BAVAROIS, SUMMER HERBS
CRUDO OF WILD KINGFISH, SUMMER PEAS, ALMOND CREAM, HORSERADISH, BUTTERMILK (GF)
SALAD OF CURED DUCK HAM, HEIRLOOM BEETROOT, FLORIAN’S BOYSENBERRIES, HAZELNUTS, HERB EMULSION (GF)
Includes - Spelt (Grown by Burrum Biodynamics) Sourdough from our bakehouse at Dairy Flat Farm (DFF)
- TWO** THE ART OF THE VEGETABLE – ZUCCHINI FLOWER, TROPEA ONION, FROMAGE FRAIS, RED PEPPER VELOUTÉ (MGF)
CORNER INLET CALAMARI, N’DUJA, DUTCH CREAM COOKED IN SAFFRON, SUMMER HERBS, PIL-PIL (GF)
FRASER ISLAND SPANNER CRAB, SWEETCORN CUSTARD, MUSTARD, SORGHUM, SHELLFISH VINIAGRETTE (GF)
- THREE** THE ART OF THE VEGETABLE – LEMON THYME GNOCCHI, PINE MUSHROOMS & BROAD BEANS, BROWN BUTTER
BLUE EYE TREVALLA, DIAMOND CLAM CHOWDER, LAKES ENTRANCE BUG, LEEK, YOUNG LEAVES (GF)
OTWAYS FARM BERKSHIRE PORK ‘PRESA’ & BELLY, HAKUREI TURNIPS, SPICED CHERRIES, CHICORY, TONKA BEAN (GF)
BLACK OPAL WAGYU, DAIRY FLAT FARM KOHLRABI, PADRÓN PEPPER, PURPLETTE ONION, BONE MARROW (GF)
- FOUR** BRUNY ISLAND CHEESE CO. ‘C2’ (SOUTHERN TASMANIA), TORPEDO ONION, LEMON THYME, SOURDOUGH CROUSTILLANT
HOLY GOAT ‘LA LUNA’ (SUTTON GRANGE, VIC), - FRENCH TOAST, SULTANAS, CANDIED WALNUTS, WARM DFF HONEY (MGF)
‘RIZ AU LAIT’ – WARM VANILLA RICE PUDDING, DAIRY FLAT FARM RHUBARB, RASPBERRY, RED CAMARGUE RICE (GF)
VACHERIN OF MORNINGSWOOD FARM STRAWBERRIES & ELDERFLOWER (GF)
COCONUT, CARAMELISED PINEAPPLE, PASSIONFRUIT, RUM, LIME (GF)
- TO FINISH** ST. ALI ESPRESSO OR SELECTED TEAS FROM OUR LIST & HOUSE MADE SWEET INDULGENCES
- SIDES** SALAD OF SUMMER LEAVES, BURNT HONEY & CITRUS VINIAGRETTE, MIMOLETTE (GF) - 16
DAIRY FLAT FARM GREENS, UMEBOSHI DRESSING, SESAME CREAM, SHALLOT (GF) – 16
DAIRY FLAT FARM CUCUMBERS, NECTARINE, SUMMER HERBS, WHEY DRESSING (GF) – 16

WINE PAIRINGS • CLASSIC 75 / 95 • PREMIUM 115 / 135

ALLA WOLF-TASKER AM, CULINARY DIRECTOR | BRENDAN WALSH, HEAD CHEF

